

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MAIN GALLEY	29	0	Yes
A CHICKEN BONE WAS NOTED IN THE RIGHT HAND WASH SINK AT THE SOILED DROP-OFF FOR THE STARBOARD DISHWASH AREA. Crew has been briefed and the important matter of the correct use of Hand Wash Sinks has been addressed and monitoring is reinforced of the correct procedure				
2	MAIN GALLEY-STBD DISHWASH	33	0	No
AN EXCESSIVE AMOUNT OF WATER WAS NOTED ON THE DECK IN THE CLEAN STORAGE ROOM. Has been stressed to the crew and followed up on correct cleaning procedure				
3	MAIN GALLEY-STBD DISHWASH	21	0	No
THE PROTECTIVE COATING WAS PEELING AND CURLED ON THE HANDWASH SINK WASTE BIN. All protective coating has been removed.				
4	MAIN GALLEY-STBD DISHWASH	34	0	No
THE WATER PRESSURE WAS LOW AT THE HANDWASH SINK NEAR THE ICE MACHINE. Has been corrected during the inspection, Water pressure monitoring will be continuously watched closely.				
5	MAIN GALLEY-STBD DISHWASH	28	0	No
CLEAN DESSERT DISHES WERE STORED IN TRAYS ON WET PAPER TOWELS. Crew is advised not to use paper towels for these purposes.				
6	MAIN GALLEY-STBD DISHWASH	20	0	No
SEAMS, AND GAPS WERE NOTED ON THE LEFT ICE MACHINE ICE BIN LID, MAKING CLEANING DIFFICULT. Gaps have benn filled.				
7	MAIN GALLEY-COLD GALLEY	16	5	Yes
SEVERAL FOOD ITEMS WERE OUT OF TEMPERATURE AS NOTED BELOW: REFRIGERATION UNIT #81-PORT SALUT CHEESE 47°F, SWISS CHEESE 45.2°F. THE FIXED THERMOMETER NOTED THIS UNIT TO BE IN THE DEFROST CYCLE. THE INTERNAL THERMOMETER NOTED 2°C. REFRIGERATION UNIT #152-TUNA APPETIZER 47°F, CHEESE PLATE 52-53°F, SMOKED SALMON SANDWICH 45°F. THE THERMOMETER IN THIS UNIT NOTED 4°C. THESE ITEMS HAD EITHER BEEN PREPARED 1.5 HOURS PRIOR OR HAD BEEN USED FOR PREPARATION. ALL OF THE ITEMS WERE COVERED IN THE REFRIGERATORS WHICH COULD IMPEDE COOLING. Temperature monitoring procedures is reinforced and crew briefed and explained in detail.				
8	MAIN GALLEY-HOT GALLEY	20	0	No
THE FAN GUARD WAS MISSING IN THE MICROWAVE, MAKING CLEANING DIFFICULT. SLOTTED FASTENERS WERE NOTED IN THE MICROWAVE, MAKING CLEANING DIFFICULT. Spare parts are in order. Not in use until spare parts been delivered				
9	MAIN GALLEY-HOT GALLEY	18	0	Yes
CHICKEN CORDON BLEU WAS BEING PREPARED IN THE GALLEY. ONE CREW MEMBER WAS WRAPPING MOZZARELLA CHEESE IN PROSCIUTO RIGHT NEXT TO THE RAW CHICKEN WHICH WAS FINISHED OFF BY ANOTHER CREW MEMBER. THE INDIVIDUAL WITH THE MOZZARELLA STATED THAT IF ANY CHEESE WAS LEFT OVER IT WOULD BE WRAPPED AND PLACED IN THE REFRIGERATOR. Procedure has been improved and updated and the work will be done separately, to avoid possible cross contamination				
10	MAIN GALLEY-HOT GALLEY	20	0	No
SLOTTED FASTENERS WERE NOTED ON THE FOOD SPLASH AND FOOD CONTACT ZONES OF THE FRYER. Have been replaced as per requested				
11	MAIN GALLEY-HOT GALLEY	18	0	Yes
THE BLAST CHILLER IN THIS AREA IS USED BY THE HOT GALLEY AND THE COLD GALLEY. THE DAY OF THE INSPECTION THE RAW CHICKEN CORDON BLEU WAS PLACED IN THIS UNIT. WHILE THE PANS WERE PLACED ON THE BOTTOM THE HANDLE OF THE UNIT WAS TOUCHED BY INDIVIDUALS WHO HAD BEEN HANDLING THE RAW CHICKEN. It is suggested to purchase a blast chiller for the Cold Galley, to avoid possible cross contamination, meanwhile it will be closely supervised and addressed that the hand wash procedures are followed as standard				
12	MAIN GALLEY-POT WASH	26	0	Yes
THE BLENDER PITCHER WAS SOILED WITH FOOD RESIDUE. THE PITCHER WAS NOT DISASSEMBLED FOR CLEANING. Crew is instructed to take everything apart that can be dismantled for thoroughly cleaning and sanitizing, and it will be reinforced to follow procedures				
13	MAIN GALLEY-ROOM SERVICE	38	0	No
CLEANING BRUSHES WERE STORED IN A TROLLEY WITH FOOD. Crew is made aware of the separation of food and cleaning tools				
14	MAIN GALLEY-ROOM SERVICE	27	0	No
THE BOTTOM SHELF OF THE TROLLEY USED TO STORE FOOD WAS SOILED. Has been cleaned during the inspection and cleaning procedure are reinforced				

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15	MAIN GALLEY-PASTRY	16	5	Yes
THE PASTRY CREAM WAS TESTED AT 49°F. THE CREAM WAS SAID TO HAVE BEEN PREPARED 1.5 HOURS PRIOR. THE CREAM WAS IN A PLASTIC, COVERED BIN. Temperature monitoring procedures are reinforced and crew briefed and explained in detail. Plastic containers will not be used after preparation, instead, metal containers will be used for a proper and faster cooling as suggested.				
16	MAIN GALLEY-PASTRY	19	0	No
THE DIPPER WELL WAS ON BUT THE TUBE WAS NOT IN PLACE AT THE DRAIN. THERE WERE NO SCOOPS IN THE WELL. Tube is now in place				
17	MAIN GALLEY-PASTRY	26	0	Yes
FIVE PREVIOUSLY CLEANED FOOD BOWLS WERE SOILED WITH FOOD RESIDUE. Reinforced cleaning procedures and the checking before delivered to clean areas				
18	MAIN GALLEY-PORT DISHWASH	22	0	No
A CURTAIN WAS MISSING JUST PRIOR TO THE FINAL RINSE COMPARTMENT AT THE DISHWASH AND GLASSWASH UNITS. Solved, the curtains are in place				
19	CREW GALLEY	20	0	No
A GAP WAS NOTED ALONG THE BACKPLATE OF THE SLICER. THIS GAP WAS FILLED WITH SOFT SEALANT. THE SOFT SEALANT WAS LOOSE. THESE CONDITIONS MADE CLEANING DIFFICULT. New soft sealant has been placed				
20	CREW GALLEY	16	5	Yes
A REVIEW OF THE BLAST CHILLER LOG NOTED BEEF PLACED IN THE UNIT AT 100°F. AFTER ONE HOUR THE TEMPERATURE OF THE BEEF WAS 75°F. THE BEEF HAD BEEN COOKED TO 165°F. THERE WAS NO INDICATION THAT THE COOLING PROCESS WAS MONITORED BETWEEN 140-70°F. Crew was briefed and explained in detail regarding cooling procedures and how to fill in the blast chiller log				
21	CREW GALLEY	16	5	Yes
BAKED POTATOES WERE TESTED AT 130.6°F. THE POTATOES WERE NOT ON TIME CONTROL AND HAD BEEN COOKED APPROXIMATELY 1 HOUR PRIOR. THE CREW MEMBER STATED THAT THE POTATOES WERE TO BE PLACED IN THE OVEN. THE TWO OVENS IN THIS GALLEY WERE FULL. Temperature monitoring procedures are reinforced and crew briefed and explained in detail.				
22	CREW MESS	36	0	No
THE DECKHEAD MOUNTED BULBS BEHIND THE BUFFET AND OVER THE CLEAN DISHES AND SILVERWARE WERE NOT ADEQUATELY SHIELDED OR SHATTER-RESISTANT. Protection has been placed				
23	CREW MESS	19	0	No
A SNEEZE SHIELD AND SERVING UTENSILS WERE NOT PROVIDED FOR THE APPLES. Solved, a sneeze guard is now in place				
24	PROVISIONS-PREPARATION AREA	29	0	Yes
THE HANDWASH SINK AT THE POTWASH WAS BLOCKED BY TROLLEYS OF SOILED ITEMS. Crew is reminded on the correct procedure and monitoring the procedure will be reinforced.				
25	PROVISIONS-SPECIAL REQUEST LOCKER	19	0	No
THE BEVERAGES IN THIS LOCKER WERE NOT STORED 6 INCHES FROM THE DECK. In progress, correct pallets will be placed in the locker according to the required procedure.				
26	FOOD SERVICE GENERAL	16	5	Yes
THERE WAS NO DOCUMENTATION ON THE FREEZING OF THE COLD SMOKED SALMON FOR PARASITE DESTRUCTION. Solved, implemented.				
27	POOL BAR	30	0	No
THE PAPER TOWEL DISPENSER WAS BROKEN AND PAPER TOWELS WERE NOT PROVIDED AT THIS STATION. On order. In the meanwhile only the hand wash sink inside the pantry is used				
28	POOL BAR PANTRY	28	0	No
A SPLASH GUARD WAS NOT PROVIDED BETWEEN THE CLEAN STORAGE SHELVING UNIT AND THE PRE-RINSE HOSE OF THE GLASSWASH STATION. A stainless steel plate has been placed				
29	POOL BAR PANTRY	36	0	No
THE REAR LIGHT FIXTURE WAS OUT OF ORDER. Has been corrected				

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
30	MEDICAL	01	4	Yes
<p>FOR THE LAST FOUR CRUISES THE VESSEL REPORTED LESS THAN 24 HOURS PRIOR TO ARRIVAL IN THE US FROM A FOREIGN PORT. FOR THE 10/4-18/2004 CRUISE THE VESSEL REACHED 2% ILL AMONG PASSENGERS. THE VESSEL WAS WITHIN 15 DAYS OF ARRIVAL IN A US PORT. THE VESSEL WAS IN HAWAII ON 10/26/2004. THE SPECIAL REPORT WAS SUBMITTED ON 10/22/2004.</p> <p>First part. Every body is now aware of this and we will apply the normal procedure as required (between 30 and 24 hour notice). Regarding the 2%.</p> <p>Second Part. We reach the 2 % on October 16 during the cruise from Hong Kong(October 4th) to Tokyo (October 18th). Due to technical problem with the reporting format, the report had some difficulties to go through so the doctor advice the CDC by phone on October 16(unfortunately we did not ask the name of the person,(I guess they must have it on a log).</p> <p>The first report which succeed to be send was on the 17(see attached Report Receipt = 20041017052214513) and not on the 10/22/2004 as mention.</p>				
31	POTABLE WATER	08		ONTHE POTABLE WATER LINE IN THE
<p>PHOTO SHOP WAS NOT STRIPED BLUE. Has been painted as requested</p> <p>THE BACKFLOW PREVENTION DEVICES ON THE SINKS IN THE BEAUTY SALON WERE NOT INCLUDED ON THE CROSS CONNECTION CONTROL PLAN. Done</p>				
32	WHIRLPOOLS	10	0	No
<p>CORE SAMPLES WERE NOT USED FOR THE MONTHLY SEDIMENTATION TESTS. Done</p>				
33	POOL & WHIRLPOOLS	10	0	No
<p>THE DISINFECTION CONTACT TIME AND HALOGEN RESIDUAL LISTED IN THE FECAL ACCIDENT RESPONSE PROCEDURE WERE NOT SUFFICIENT TO ADDRESS LOOSE STOOLS. New procedures has been re-implemented as per requested</p>				
34	POOL GRILL	16	5	Yes
<p>THE TIME THAT THE TIME AS A CONTROL PLAN STARTS WAS NOT LISTED ON THE PLAN. IT WAS STATED THAT THE TIME STARTS WHEN THE FOOD IS TAKEN OUT OF THE HOLDING UNITS IN THE MAIN GALLEY AND IS BROUGHT UP TO THE POOL GRILL. THIS TIME WAS NOT INDICATED ON THE PLAN.</p> <p>Time Control procedures have been reinforced and crew briefed and explained in detail.</p>				
35	POOL GRILL	28	0	No
<p>NEW UNOPENED BOXES OF GLOVES AND PLASTIC WRAP WERE STORED WITH CLEANING MATERIALS IN THE CLEANING LOCKER.</p> <p>Boxes have been removed new storage area for those items has been assigned</p>				
36	LA VERANDAH RESTAURANT	21	0	No
<p>A LARGE CRACK WAS NOTED ON THE INDUCTION COOK TOP ON THE INDUCTION TROLLEY, MAKING IT DIFFICULT TO CLEAN.</p> <p>THE COUNTER ON THIS TROLLEY WAS ALSO CRACKED, MAKING IT DIFFICULT TO CLEAN. Request has been placed in order to replace the deficient items. These one have been stored away until new parts to be delivered</p>				
37	LA VERANDAH RESTAURANT	26	0	Yes
<p>ONE BOWL AND ONE SAUCER WERE SOILED AND STORED AS CLEAN IN THE INDUCTION TROLLEY.</p> <p>Crew is advised to check thoroughly that material is cleaned after washing, will monitor it closely.</p>				
38	LA VERANDAH RESTAURANT	28	0	No
<p>THE PLATES, BOWLS, ETC. ON THE BUFFET LINES WERE NOT STORED COVERED OR INVERTED. THE BUFFET WAS NOT OPEN AT THE TIME OF INSPECTION.</p> <p>Crew is been advised to wait till Buffet is open, before they re-invert the plates and bowls</p>				
39	LA VERANDAH GALLEY	20	0	No
<p>SLOTTED FASTENERS WERE NOTED ON THE FRYER COILS AND ON THE SPLASH ZONE AREA, MAKING THIS AREA DIFFICULT TO CLEAN.</p> <p>Has been changed as per requested</p>				
40	LA VERANDAH GALLEY	26	0	Yes
<p>MOLD WAS NOTED IN THE UPPER COMPARTMENT OF THE PORT SIDE ICE MACHINE. Has been cleaned</p>				
41	LA VERANDAH GALLEY	16	5	Yes
<p>THERE WAS NO INDICATION THAT THE COOLING PROCESS WAS MONITORED FOR THE FISH SAUCE PLACED IN THE BLAST CHILLER ON THE DAY OF THE INSPECTION. THE BLAST CHILLER LOG LISTED THE COOKING TEMPERATURE FOR THIS ITEM AS 170°F, HOWEVER THE FISH SAUCE WAS PLACED IN THE BLAST CHILLER AT 110°F. Crew was briefed and explained in detail regarding cooling procedures as well as how</p>				

SEVEN SEAS MARINER

12/3/2004

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
42	CORRECTIVE ACTION STATEMENT	*	0	No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SEVEN SEAS MARINER - CAS - 12/3/2004.

